**MOSSBACK**

**2018 Chardonnay**

**APPELLATION:**
**RUSSIAN RIVER VALLEY**

**VINEYARDS:** 92% Aquarias Vineyard, 8% Matchbook Estate Vineyard

**BARRELS:** (French Oak) D’Aquitaine, Ingenieux, Marques

**TA:** 6.30 g/100mL  **PH:** 3.53  **ALCOHOL:** 13.9%  **PRODUCTION:** 2,059 cases

**THE WINE**

Mossback Chardonnay is an elegant example of fruit harvested from the Aquarius Vineyard in the heart of the Russian River Valley. This wine was primarily cold-fermented to accentuate the classic characteristics of grapes grown in this cool-climate, Sonoma County appellation. Beautiful pear and floral aromas lead to flavors of stone fruit, tangerine, honey and lime zest. A small percentage of the wine was fermented and aged in oak to add texture and a pretty vanilla note. This is a bright and vibrant Chardonnay with a finish that lingers with the creaminess from the French-oak aging. Pair this with spring rolls, oysters, ceviche or a lobster bisque.

**THE STORY**

The term **MOSSBACK** is an old-time expression for farmers, folks who are both connected to their roots and to the land. The Giguiere family has a strong, storied tradition of farming out here in the Dunnigan Hills, which is why we hold these folks in high regard. These wines are a nod to those men and women, who understand more than anyone the delicate relationship between vine, climate and soil.

**THE CELLAR**

Mossback Chardonnay draws its grapes from Aquarius Vineyards, which is nestled among the flourishing pine and fir trees along the Russian River just east of Guerneville. Chardonnay from this cool climate yields low pH and high acidity creating the signature crisp, lively flavors. The wine was aged in 35% oak for a lovely creaminess that does not overwhelm the fruit flavors. We blend in a small amount of our Dunnigan Hills Chardonnay to add viscosity and lush tropical fruit flavors to the wine.

www.mossbackwines.com